

FISCAL IMPACT STATEMENT ON BILL NO. **H. 3640**

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TO:	The Honorable Joe E. Brown, Chairman, House Medical, Military, Public and Municipal Affairs Committee		
FROM:	Office of State Budget, Budget and Control Board		
ANALYSTS:	R.J. Stein		
DATE:	March 8, 2005	SBD:	2005270

AUTHOR:	Representative White	PRIMARY CODE CITE:	44-1-145
SUBJECT:	Cooking Temperature of Ground Beef Served in Restaurants		

ESTIMATED FISCAL IMPACT ON GENERAL FUND EXPENDITURES:

\$0 (No additional expenditures or savings are expected)

ESTIMATED FISCAL IMPACT ON FEDERAL & OTHER FUND EXPENDITURES:

\$0 (No additional expenditures or savings are expected)

BILL SUMMARY:

House Bill 3640 amends Chapter 1, Title 44 of the Code of Laws of South Carolina, 1976, by adding Section 44-1-145 which would allow any restaurant customer to request that their ground beef be cooked to a temperature of less than 155 degrees Fahrenheit, which is the current health standard established by the Department of Health & Environmental Control (Regulation 61-25). The Bill further declares that the food service provider and its employees are not liable for any adverse effects suffered by the purchaser, provided the food service provider notifies the consumer in advance of the potential health risk associated with eating undercooked ground beef.

EXPLANATION OF IMPACT:

The Department of Health & Environmental Control reports that there would be no cost to the General Fund of the State, or to Federal and /or Other Funds as a result of the enactment of this Bill.

LOCAL GOVERNMENT IMPACT:

None.

SPECIAL NOTES:

None.

Approved by:



Don Addy
Assistant Director, Office of State Budget